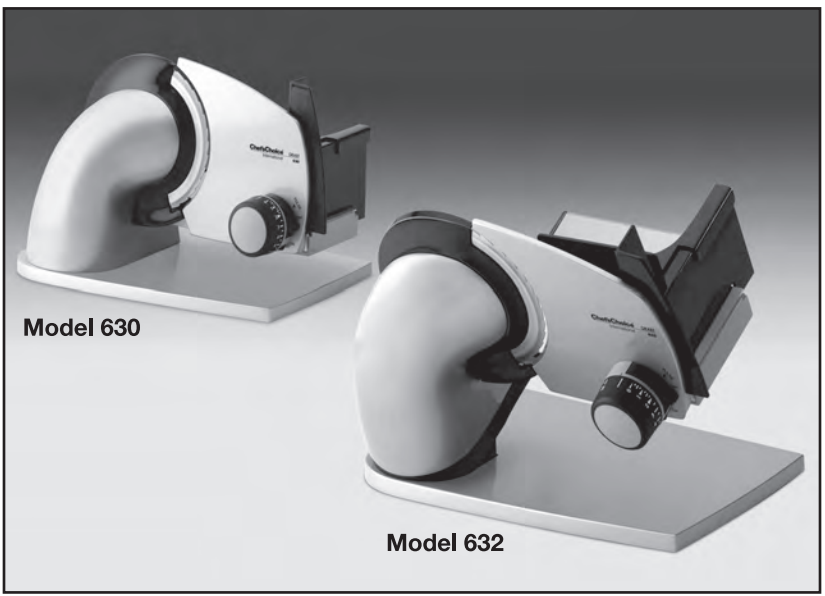
ChefsChoice

International

Gourmet Electric Food Slicer Model 630
Gourmet Electric Food Slicer, VariTilt® Model 632



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following;

1. Read all instructions carefully before using slicer to maximize result and to avoid injury.
2. To protect against risk of electrical shock, do not immerse power unit in water or other liquid.
3. **When blade is powered, place hands only on recommended push surfaces. Finger, hand or body contact with the moving blade can result in serious injury.** When power is off, touch blade only to remove and clean according to instructions. Do not touch the blade's edge.
4. **Never operate any motorized appliance when consuming alcohol or taking medication.** Close supervision is necessary when any appliance is used by or near children, handicapped or the infirm.
5. Unplug power cord from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contacting moving parts. Never feed food by hand. Always use completely assembled slicer with food carriage and food pusher.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return slicer if damaged to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. **Blade is very sharp.** Handle carefully when cleaning.
12. Do not attempt to cut frozen foods or foods with bones.
13. Follow instructions when lifting or moving the slicer.
14. FOR HOUSEHOLD USE.
15. Use only on three prong grounded 120V 60 Hz outlet. Do not use a 2 to 3 prong adapter.

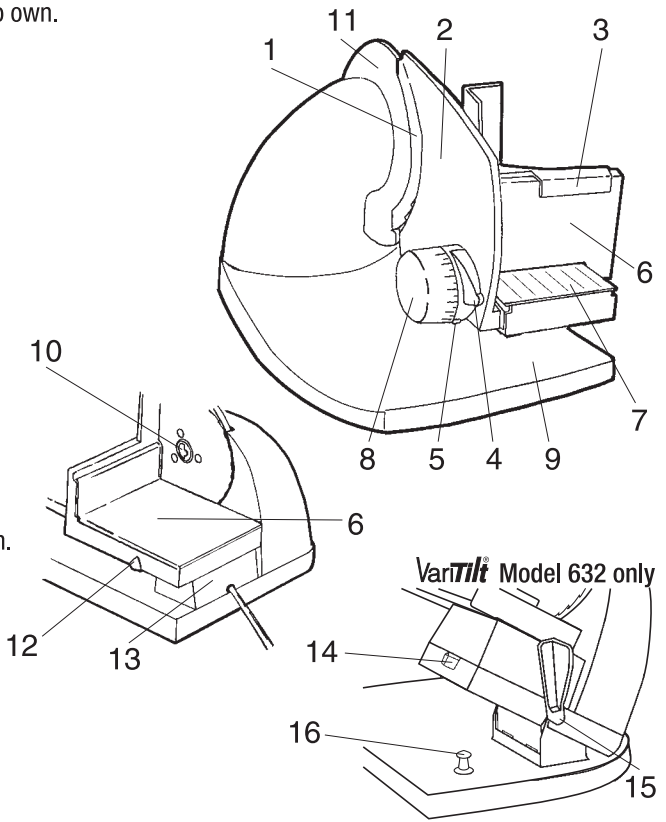
SAVE THESE INSTRUCTIONS

YOU MADE A GOOD CHOICE!

Congratulations on your selection of the Chef'sChoice® Gourmet Electric Food Slicer. As an owner of a Chef'sChoice® slicer, you have the finest and easiest-to-use product for slicing bread, meat, cheese, vegetables and fruits. You can be assured that this food slicer will perform superbly and be a joy to own.

Parts list:

1. Cutting blade.
2. Thickness control plate.
3. Food pusher.
4. On/off switch.
5. Child safety switch.
6. Food carriage.
7. Carriage track.
8. Thickness control knob.
9. Base plate.
10. Blade lock.
11. Blade cartridge.
12. Food carriage release button.
13. Cable compartment.
14. Gravity feed release button.
15. Gravity feed lock lever.
16. Lock post.



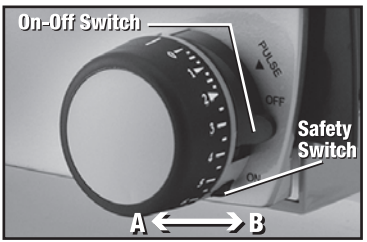
Introduction

The Chef'sChoice® professional electric food slicer comes equipped with a specially designed multi-purpose blade for slicing a large variety of foods including bread, meat, cheese, vegetables and fruits.

Safety Switch

The Chef'sChoice® professional electric food slicer is provided with a child safety switch (5), to reduce the risk of accidentally turning on the slicer.
This safety switch is designed to disable the operation of the on/off switch (4), and lock the thickness control plate in line with the slicing blade to prevent access to it.

- To lock this safety switch turn the thickness control knob clockwise, past the "0" position as far as it will go. Then slide the child safety switch all the way to the left, Position A (Figure 1).
- When this safety switch is in Position A the slicer will not operate, and the thickness control knob will not turn.
- When the safety switch is moved all the way to the right, to Position B the slicer can be operated normally.



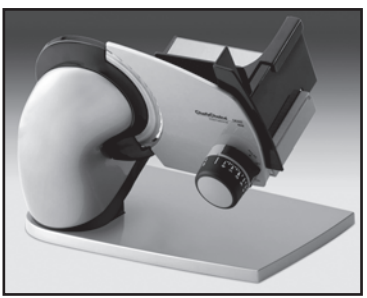
(Figure 1)

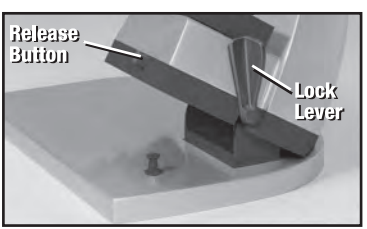
VariTilt® Model 632

The Model #632 operates in either the upright position which is ideal for slicing meats and cheese or tilts the carriage a full 30° into true "gravity feed" position for effortless slicing of breads, vegetables and fruits.
Changing position of the slicer is fast and simple:

- To change from "upright" position to "gravity feed" (Figure 2, 2a):

1. Press the release button (14) located on the back side of the motor housing beneath the food carriage track.
2. When the slicer releases from the base, lightly lift it until it comes to a stop, then rotate the lock lever (15) on the side of the motor housing, upwards into a vertical position until it clicks into place. The slicer can now operate in the "gravity feed" mode.


(Figure 2)



(Figure 2a)

- To return the slicer into the “upright” position:
  1. Support the slicer with the left hand under the food carriage. With the right hand, rotate the lock lever downward into the horizontal position.
  2. Lower the slicer until it seats on the base plate.
  3. Press down firmly on the front of the carriage track so the slicer clicks into position. The slicer will now operate in the “upright” position.

(Figure 3)

Before You Slice

Caution: Avoid personal contact with the blade edge. Serious injury can result.

1. Before using the slicer for the first time, disassemble and clean it. (See page 6.)
2. Place assembled slicer on a clean, dry smooth surface. Position slicer so food carriage (6) is to your right and thickness control knob (8) to your left. Be sure blade is properly secured. (Blade lock tightens **counter clockwise**). Food carriage should glide smoothly in its track. Pull carriage toward you and away from the blade.
3. Make sure safety switch (Figure 1) is in Position B.
4. Place the food on the carriage and attach the food pusher on the back edge of the carriage. For extra large foods, such as briskets or slab bacon, their length may have to be reduced to fit on the carriage.
5. Set the thickness control knobs (Figure 3) for desired thickness.
6. Place food tray on the base plate (9), to catch the sliced food.

(Figure 4)

(Figure 4)

(Figure 5)

To Slice

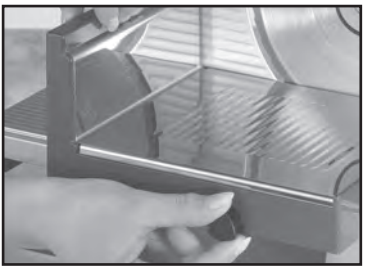
1. Plug cord into 120V three prong grounded, AC outlet. The cord length can be adjusted by holding the cable close to the cable housing and feeding it into the housing bit-by-bit (Figure 4).
2. Hold the food pusher with the right hand with the thumb behind the guard. With the left hand, using the thumb, press on the on/off switch incorporated into the thickness control knob (Figures 4 and 5).

With thumb pressure on the on-off switch, the unit will turn on and the blade will start to turn. As soon as the thumb pressure is released from the switch, the motor will turn off.

3. To slice, maintain thumb pressure on the switch and slide the carriage forward to cut and backward to prepare for the next cut, moving back and forth steadily. Using the food pusher, keep the food pressed against the thickness control plate (2) for even slices (Figure 6).
4. The on/off switch can also operate in a continuous mode, by pressing it down and clockwise until it clicks and stays in the "on" position (Figure 7). To turn the unit off, press on the switch and turn it counterclockwise.
5. Adjust the thickness control knob to select the desired thickness of the slices. The dial is calibrated in millimeters of thickness. (2 millimeters is a little more than 1/16".)
6. When finished slicing, turn the motor off , return the thickness control plate clockwise past "zero" thickness until it stops, unplug the slicer and lock the safety switch in Position A. (Figure 1).

(Figure 6)

(Figure 7)



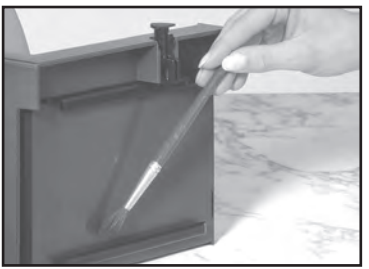
(Figure 8)

Cleaning and Maintenance

Note: Before cleaning, removing the blade or other maintenance always unplug the cord from the outlet. Never immerse the slicer in water or other liquid.

Cleaning: Slicer parts can be removed as described in the following sections for thorough cleaning. Wash with a soft cloth or sponge and a mild soap or spray cleaner. Rinse and dry.

- **Never** use steel wool or scouring powder on any parts.
- **Do not** wash any part of slicer in dishwasher.



(Figure 9)

Removing the Food Carriage: Turn the thickness control knob clockwise past the "0"-position until it stops. On the right side of the food carriage, pull out the carriage release button (12). Now, pull the carriage away from the blade until it comes off the track (Figure 8).
After cleaning the food carriage, lubricate the carriage guides with a few drops of acid-free light household oil such as sewing machine oil (Figure 9).
To replace the carriage, follow the above directions in reverse.

Removing the Cutting Blade: Periodically, you should clean the back of the blade and the motor housing behind the blade.

To remove the cutting blade unplug the power cord, and back the food carriage away from the blade. Press on the center of the blade lock (10) which will flip to present a small handle (Figure 10). Turn the handle **clockwise** as far as it can comfortably be turned and carefully lift the blade off. Do not touch the blade edge.

The plastic blade cartridge behind the blade (11) can also be removed for cleaning (Figure 11). Please note that the blade cannot be mounted until this cartridge is first put back into its proper position.

(Figure 10)

CAREFUL! SHARP BLADE!!
Keep hands clear of cutting edge.

Clean the back of the cutting blade and the cartridge with a damp cloth. Lubricate lightly with Vaseline the white ring on the cartridge and gear teeth.

To replace the blade, first carefully replace the plastic cartridge. Make sure the long plastic bar on the back of the cartridge is inserted between the two vertical wires and into the rectangular hole in the motor housing. Then, holding the blade by the blade lock handle, carefully align so the blade and drive gears fully engage. Turn lock handle **counter-clockwise** to tighten.

(Figure 11)

HINTS FOR BEST RESULTS

- To slice meats and cheese wafer thin, chill thoroughly before slicing. For best results move the food carriage a little slower while slicing.
- Meats should be boneless, fruits should be free of seeds.
- Foods with an uneven texture, like fish and uncooked steaks are often difficult to slice. Partially freeze before slicing for more even cuts.
- At canning time, use the slicer to quickly slice cucumbers and onions for attractive pickles...apples for pies...vegetables for the freezer.
- For food dehydrators: you can produce thick or thin slices of uniform thickness for dehydrating.
- Handy for slicing homemade or bakery bread: a great companion for your bread machine.

NOTICE!! This Chef'sChoice® electric food slicer has been equipped with a special safety switch to prevent motor overheating. This self-resettable switch will shut off the motor if its temperature gets too high. If this happens, please take the following steps:

1. Make sure slicer power switch is turned off.
2. Disconnect the power cord from the outlet.
3. Allow the slicer to cool off (approx. 15-30 min.).
4. After the slicer has cooled off, plug the power cord into the outlet. The slicer should now operate normally.

OPTIONAL ACCESSORIES

- Ultra-thin Slicing Blade: Excellent for prosciutto, smoked salmon and other delicate meats, that need to be cut extra thin. Stainless steel blade with non-serrated edge, will not shred or tear.
- Blade Sharpener (Model 498): Excellent for resharpening of serrated and non-serrated food slicer blades.

SERVICE

This appliance is for household use only. No user-serviceable parts are inside. Refer servicing to qualified personnel.

In the event post-warranty service is needed, return your food slicer to EdgeCraft Corp., where the cost of repair or electrical or mechanical adjustment can be estimated before the repair is undertaken.
Please include your return address and a brief description of the problem or damage to the slicer on a separate sheet inside the box.

Send your slicer, insured and postage prepaid to: EdgeCraft Corporation,
825 Southwood Road, Avondale, PA 19311 - (Tel: 800-342-3255) www.edgecraft.com. Retain evidence of shipping for your protection.

Limited Warranty: Used with normal care, this EdgeCraft product is guaranteed against defective material and workmanship for a period of one (1) year from the date of original purchase ("Warranty Period"). We will repair or replace, at our option, any product or part that is defective in material or workmanship without charge if the product is returned to us postage prepaid with dated proof of purchase within the Warranty Period. This warranty does not apply to commercial use or any product abuse. **ALL IMPLIED WARRANTIES, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO THE WARRANTY PERIOD. EDGECRAFT CORPORATION SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states do not allow limitations on how long an implied warranty lasts and some states do not allow exclusions or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

EdgeCraft™
Home of ChefsChoice®

Conforms to: UL 892
Certified to CSA standard: C22.2 No. 1335.1-93 C22.2 No. 1335.214.93

© EdgeCraft Corporation 2011
S632001